

June Food Safety Trainings for Montana Food Manufacturers

Sponsored by the Montana Department of Agriculture – Food & Agricultural Development Network and the Mission Mountain Food Enterprise Center at Lake County Community Development Corporation

HACCP (Hazard Analysis & Critical Control Points)

Are you a food processor or a handler of food-grade oilseeds, pulses or grains? If so, HACCP training will help you enhance your products, ensure food safety and meet the food safety demands of the marketplace and regulators. HACCP is used in the food industry to identify potential food safety hazards (biological, chemical, and physical) and develop a management system to reduce or eliminate those hazards – from raw material production, procurement and handling, to manufacturing and distribution of the finished product. HACCP is used by food companies to identify the specific hazards present in their operation and develop a plan to avoid or eliminate those hazards. Plan implementation involves monitoring, verifying and validating of the daily work for compliance with the plan in all stages. Participants in this course will leave with the tools to create and implement a HACCP plan, and with new food safety and quality assurance for your buyers.

Better Process Control School (BPCS) is needed by manufacturers of acidified or low-acid canned foods. All such manufacturers must operate with a process control supervisor on hand during processing. Participants who complete the course and pass the test will leave with their supervisor certification.

Retort School is for people who wish to process low acid products in metal, glass, flexible, and/or semi-rigid containers. The 4 hour course will cover “Pressure Processing in Steam” and “Processing with Overpressure.” In order to attend the retort school you must have successfully completed a Better Process Control School.

<i>Course Title</i>	<i>Dates</i>	<i>Time</i>	<i>Location</i>	<i>Registration Fee</i>
HACCP	June 27 - 28, 2011	8:30 am to 5:00 pm both days	Ronan, MT Lake County Community Development 407 Main St.	\$75 by June 10th \$100 after June 10th
Better Process Control School	June 29-30 2011	8:30 am to 5:00 pm both days	Ronan, MT Lake County Community Development 407 Main St.	\$75 by June 10th \$100 after June 10th
*Retort School	July 1, 2011	8:30 am to 12:30 pm	Ronan, MT Lake County Community Development 407 Main St.	\$50 by June 10 th \$75 after June 10th

*Better Process Control School supervisor certification is a pre-requisite for the Retort School.

About the instructor:

Dr. Richard Dougherty is an Extension Food Science Specialist at Washington State University in the Department of Food Science and Human Nutrition. Dr. Dougherty spent more than 15 years in the food processing and packaging industries. He conducts workshops and conferences on food safety, regulatory issues, low acid and acidified foods processing (Better Process Control School), HACCP, Safe Quality Food, product development, and food business development.

Pre-registration is required, as space is limited. To register, fill out and return the attached form. For more information contact Karl Sutton at (406) 676-5901 x114 or ksutton@mmfec.org. Your registration fee includes class materials and snacks at breaks. Lunch is on your own.

Registration Form

June 2011 Food Safety Courses

Ronan, Montana

<http://agr.mt.gov/foodandag>

The Montana Department of Agriculture's Food and Agricultural Development Network and Lake County Community Development's Mission Mountain Food Enterprise Center are sponsoring three courses for food processors.

Enhance your products, ensure food safety and meet the food safety demands of the marketplace and regulators by attending one of these trainings.

Pre-registration is required. Please complete and return the form below with payment.

For more information contact Karl Sutton at 406-676-5901 x 114 or ksutton@mmfec.org

HACCP June 27-28, 2011 8:30 am – 5:00 pm Lake County Community Development 407 Main St. Ronan, MT	Better Process Control School June 29-30, 2011 8:30 am – 5:00 pm Lake County Community Development 407 Main St. Ronan, MT	Retort School July 1, 2011 8:30 am – 12:30 pm Lake County Community Development 407 Main St. Ronan, MT
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Cut along line and return completed form, with payment to the address below

Name(s): _____

Business Name: _____

Mailing Address: _____

City: _____ State: _____ Postal Code: _____

Phone: _____ Email: _____

Training(s) you're registering for:

Early Registration

Late Registration

☐ HACCP – June 27-28

\$75

\$100

☐ Better Process Control School – June 29 – 30

\$75

\$100

☐ Retort School – July 1

\$50

\$75

Price x no. of people _____ = TOTAL: \$ _____

MAKE YOUR PAYMENT OUT AND SEND TO: Lake County Community Development, 407 Main St, Ronan, MT 59864